

Gwen Private Dining Menu

TRAY PASS HORS D'OEUVRES

\$20 pp - Choice of 3

\$10 per item *S* per person for Cocktail Reception Only

Cold

Whipped Burrata on Stecca Crostini Tomato, Basil Oil (v)

Hiramasa Kingfish Crudo Cucumber, Jalapeño, Granny Smith Apple, Lime

Steak Tartare Bone Marrow, Shiso

Oysters Mignonette, Lemon, (Seasonal Availability)

Pork & Liver Terrine Preserve

Hot

Seasonal Gougeres (v)

Fried Cauliflower (v)

Shishito Peppers Soy, Thai Basil (v)

Crispy Mushroom Arancini (v)

Lamb Ribs Honey Sumac Yogurt

*30 minutes prior to dinner service

*Additional charges will incur past 30 minutes

4 COURSE PRIX FIXE MENU

\$125pp

Charcuterie and Terrines Cured, Fermented, & Aged

Market Salad

Seasonal Fruit and Vegetables. Almond Vinaigrette. Toasted Almonds

New York Strip 10oz

OR

Scallops

Carrot Butterscotch, Vermouth, Chervil

OR

Risotto Alla Milanese

Saffron, Bone Marrow, Parmesan

Smore's Budino

Dark Chocolate Budino, Marshmallow Fluff, Pretzel Crunch

5 COURSE PRIX FIXE MENU

\$135pp

Charcuterie and Terrines Cured, Fermented, & Aged

Market Salad

Seasonal Fruit and Vegetables, Almond Vinaigrette, Toasted Almonds

Risotto Alla Milanese

Saffron, Bone Marrow, Parmesan

New York Strip 10oz

OR

Scallops

Carrot Butterscotch, Vermouth, Chervil

Smore's Budino

Dark Chocolate Budino, Marshmallow Fluff, Pretzel Crunch

6 COURSE PRIX FIXE MENU

\$155pp

Charcuterie and Terrines Cured, Fermented, & Aged

Market Salad

Seasonal Fruit and Vegetables, Almond Vinaigrette, Toasted Almonds

Hiramasa Kingfish Crudo

Cucumber, Jalapeño, Granny Smith Apple, Finger Lime

Risotto Alla Milanese

Saffron, Bone Marrow, Parmesan

New York Strip 10oz

OR

Scallops

Carrot Butterscotch, Vermouth, Chervil

Smore's Budino

Dark Chocolate Budino, Marshmallow Fluff, Pretzel Crunch

*Vegetarian options available upon request

SUPPLEMENTS

Additional Supplements Subject to Availability

A la carte additions available for pre order upon request

SIDES

\$15pp - Choice of 2

\$20pp - Choice of 3

*In addition to menu price for all members of the party *

Duck Fat Potatoes Tarragon Vinegar, Rosemary

Roasted Cauliflower Mediterranean Vinaigrette

Okinawa Yams Chive Yogurt, Hot Honey, Chicken Skins

Shishito Peppers Charred Scallion Aioli, Bonito Flakes

BEVERAGES

Tray Pass Sparkling Wine upon Guest Arrival

Sparkling: \$17
Champagne: \$25

Tray Pass Sparkling Cocktails upon Guest Arrival

\$20pp - Choice of 2

*Cocktail menu available upon request

Sommelier Selection

\$MP

*Sparkling, Red, & White Wines throughout event

Classic Wine Pairings

4 courses: \$75pp

5 courses: \$100pp

Reserve Wine Pairings

4 courses: \$125pp

5 courses: \$150pp

All Cocktails on Consumption

